

Continue



Char broil infrared grill grate placement

Grill 53 gibraltar. Char-broil infrared grill instructions. How to clean char broil infrared grill grates. Replacement grates for char broil infrared grill. Grille 53.

Scan this QR code to download the app now Or check it out in the app stores 1/12 If you have any questions or need assistance during assembly, please call 1-888-430-7870 10/15/18 * G460-001-310801 © 2018 Char-Broil, LLC. Columbus, GA, 31904. Printed in China. **CAUTION** For Your Safety: * Only use for residential purposes * Use only with LP (propane) gas and the regulator/valve assembly supplied * Follow all safety statements, assembly instructions, and use and care directions **ASSEMBLY AND SAFETY PRECAUTIONS** 1. Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble or use your grill. 2. The LP cylinder used with your grill must meet specific requirements (refer to assembly section). 3. Turn all control knobs to the OFF position. 4. Do not use grill until leak-tested. 5. If a leak is detected at any time, STOP! Turn off gas at source and correct leak. **LP CYLINDER EXCHANGE** * Many retailers offer an LP cylinder exchange service. * Use only reputable exchange companies that inspect and replace cylinders. **SAFETY REMINDERS** * Do not install grill on a boat or in a residential building. * Inspect the LP gas cylinder valve rubber seal for cracks, wear or deterioration prior to each use. * Do not lean over grill while lighting. * Keep children away from the grill. * Store grill indoors only. **IGNITOR LIGHTING** 1. Turn gas burner control valves to (off). 2. Open lid during lighting or re-lighting. LP cylinder is turned off and CAUTION disconnected, removed from grill and stored outdoors. Page 10 Cleaning the Burner Assembly If you have trouble igniting your grill or need to clean its burner assembly, follow these steps: 1. Turn gas off at control knobs and LP cylinder. 2. Remove cooking grates and heat tents. **Warranty Information** This warranty only applies to units purchased from an authorized retailer. The manufacturer warrants that this product shall be free from defects in workmanship and materials after correct assembly and under normal use for the periods indicated below, starting from the date of purchase. **Safety Precautions** For your safety, do not: • Use the grill outdoors or for commercial purposes. • Follow the manufacturer's instructions carefully to avoid physical harm or material damage. Do not: • Install the grill on or in a boat. • Use the grill before verifying its waterproofness. • Allow damaged seals to be used, as this can cause gas leaks and potentially lead to explosions, fires, or severe injuries. **Regular Maintenance** Before each use: • Inspect the rubber seal of the propane bottle for cracks, wear, or degradation. A damaged seal can cause a gas leak, leading to explosion, fire, or serious injury. When lighting your grill: 1. Do not lean over the grill during ignition. 2. Turn the gas control knob to the "on" position. 1. **Utilisation Sûre du Grill** Pour utiliser votre grill en toute sécurité, suivez ces instructions. 2. **Vérification Avant Allumage** - Ouvrir le couvercle avant de l'allumer pour éviter des blessures graves. - Vérifiez si vous devez réallumer (Page 19). 3. **Réglage de la Flamme** - Enlevez les grilles et les couvre-brûleurs. - Allumez les brûleurs et tournez les boutons de la position maximale à la position minimale pour l'allumage du brûleur latéral (Page 20). 4. **Nettoyage du Brûleur** - Nettoyez ou remplacez des pièces du brûleur si vous éprouvez de la difficulté à allumer le grill. - Suivez les instructions pour nettoyer ou remplacer des pièces du brûleur (ATTENTION - Page 20). 5. **Garantie Limitée** La présente garantie n'est valide que pour les appareils achetés auprès d'un détaillant autorisé. - Le fabricant garantit à l'acheteur initial que le produit est exempt de tout défaut de matériel et de main-d'œuvre, dans la mesure où il a été assemblé correctement, qu'il est utilisé de façon normale et raisonnable. 6. **Médias de Sécurité pour l'Installation** - Le tanque de gaz que vous utilisez avec votre parrilla doit remplir les médias suivants: - Devoir faire partie des standards de la propane. - Et doit être conforme à toutes les normes locales et nationales. 7. **Connexion du Régulateur au Tanque de Gaz** - Le tanque de gaz doit quitter bien fixé à la parrilla. - N'utilisez pas votre grill sans avoir vérifié que le sello de goma y del cilindro de gas LP ne est pas en mauvais état. 8. **Inspección del Sello de Goma** - Inspectez le sello de goma de la válvula del cilindro de gas LP pour détecter des fissures, des dommages ou dégât avant chaque utilisation. - Un selo de goma dañado peut causer une fuite de gas, ce qui pourrait avoir des conséquences dangereuses. AVISO DE SEGURIDAD: El uso incorrecto de la parrilla puede causar explosiones, incendios o lesiones graves. Es importante seguir las instrucciones para usarla de manera segura. 1. Antes de encender la parrilla, asegúrese de que el quemador esté apagado y las válvulas de control del gas estén cerradas. 2. Nunca se incline sobre la parrilla al encenderla ni durante su uso. 3. Retire las parrillas de cocción y los reguladores de llama, y encienda los quemadores girando las perillas desde ALTA a BAJA. Instructions for Assembling and Using a Grill: 1. **Assembly***: Assemble the grill parts carefully, making sure not to over-tighten screws on porcelain-coated surfaces. Tightening too much can cause cracking or breaking of the coating. 2. **EI Module Installation***: If replacing an EI module, ensure it's installed vertically within the UFC. Proper orientation is crucial for safe operation. 3. **Screws and Washers***: Avoid over-tightening screws when attaching washers to avoid damaging the porcelain coating. This could lead to exposed metal parts prone to rust. 4. **Regular Maintenance***: Before each use, inspect your infrared grate to ensure openings are clear of debris. Regular cleaning is essential for proper grill function and fire safety. 5. **Battery Installation***: When using a battery, such as an AAA pile, remember that failure to secure the grease cup clip can cause hot grease to leak from the bottom of the grill, potentially leading to fires or property damage. 6. **Safety Precautions***: Always follow manufacturer guidelines for assembling and operating your grill. Failure to properly attach gas cylinders or install safety features can lead to dangerous situations such as fires or gas leaks. *Emergencies Possible Cause Prevention/Solution* Gas leaking from: • Damaged hose. • Turn off gas at LP cylinder or at source on natural gas systems. Discontinue use of cracked/cut/burned hose. *Problem Possible Cause Prevention/Solution* Sudden drop in gas flow or low flame: • Check for gas in LP cylinder. • Out of gas. • Excess flow valve tripped. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. *CAUSALES DE EMERGENCIA* Si no se puede detener una fuga de gas, o si ocurre un incendio debido a una fuga de gas, llame a los bomberos. *Causas probables Medidas de prevención / solución* Fugas de gas de mangueras: ... *Caída repentina del flujo de gas o llama reducida:* Se acabó el gas. Verifique que el tanque de gas esté cargado. Cierre las perillas, espere 30 segundos y encienda la parrilla. Si las llamas ... of TRU-Infrared set the stage for a fantastic outdoor cooking experience every time. 100% uniform heat ensures food is up to 50% juicier, with no flare-ups to worry about. When using your sideburner, remember that preheating is crucial - just like in your home oven. Preheat the grill on high for 10-15 minutes or longer if needed. For optimal performance, cooking with infrared energy produces mouthwatering steaks just like high-end restaurants have known for years. When searing marks, fresh sections of the grill are best. If you're new to cooking on Char-Broil TRU-Infrared, adjust your regular cooking times accordingly. Those familiar with charcoal fire or open-flame gas burners can adapt their timing more easily. Use a light touch of oil on turkey or chicken skin for the same effect. Sear meat by first using high heat and then reducing it to finish cooking. For burgers, use 20% fat/80% lean ground beef, forming patties with gentle pressure. Create a slight depression in the center to prevent drying out. For larger pork cuts, brine them with Char-Broil's EZ Basic Brine Recipe. Before cooking, apply dry herbs and spices to suit your taste. When grilling pork ribs on TRU-Infrared, consider these key points: unlike other grills, TRU-Infrared emits infrared energy, sealing the meat's internal moisture while searing the outside. For vegetables, set the grill to medium-high heat and lightly brush or spray with olive oil before grilling. VEGETABLE COOKING TIMES - Corn in husks or foil: soak for 20-30 minutes, then grill for a total of 30-40 minutes at medium to high heat. - Mushrooms (Portobello): cook for 3-4 minutes per side at medium to high heat. Regular mushrooms take 2-4 minutes per side. - Onions (quartered or sliced): cook for 10-12 minutes per side or 4-8 minutes per side, respectively, at medium to high heat. - Peppers: whole peppers take about the same amount of time as onions. GRILLED SHRIMP Grill shrimp with shells on and lightly sprinkle with salt. Cook for about 5 minutes until the shells turn pink. Serve hot off the grill. GRILLING WITH A PLANK Soak a plank before using it to prevent burning or sticking. Fruit, especially ripe fruit, may require shorter cooking times to prevent mushiness. Try brushing chunks of fruit with oil and grilling at medium heat. COOKING MEAT For chicken, game hen, duck, leg of lamb, pork loin, and boneless rib roast, cook for approximately 18 minutes per half-kilogram at a rotisserie setting. Check internal temperature to ensure doneness. ROTISSERIE MAINTENANCE To keep your TRU-Infrared grill performing well, follow these simple maintenance steps: - Clean the grill regularly with warm soapy water and dry thoroughly. - Avoid using abrasive cleaners or degreasers on plastic parts as they can damage them. - Use a baking soda/water solution or glass cleaner to clean porcelain surfaces. BURNERS AND VENTURIS Please refer to your product manual for information on troubleshooting and maintaining your new grill. TRU-INFRARED GRILL CLEANING/MAINTENANCE LOG DATE DONE... Page 20 NOTES 17.125217... Page 21 Regardless of your experience with gas or wood-fired grills, you will quickly notice that the TRU-Infrared system allows you to easily prepare delicious meals at any time. Page 22 LA TECHNOLOGIE TRU-INFRARED Cuisiner avec le grill Char-Broil TRU-Infrared est la garantie d'obtenir des cuissons plus savoureuses et onctueuses. Ce procédé permet d'éviter les remontées de flamme et la concentration de chaleur excessive. TRU-Infrared presents five advantages that will always allow you to obtain perfectly cooked grilled meats, PRÉCHAUFFER VOTRE GRIL Like your kitchen oven, the Char-Broil TRU-Infrared grill must be preheated to achieve the best results. Preheat the grill at high temperature for 10-15 minutes or longer depending on weather conditions. Page 24 High-end restaurants have long known that the most succulent steaks are obtained through infrared cooking. Thanks to Char-Broil, you can now also benefit from this technology! LA CUISSON PAR INFRAROUGE Arrange food according to techniques and cooking times, and optimize grill zone usage. ÉVITER LES REMONTÉES DE FLAMME Your TRU-Infrared cooking device was designed to eliminate the risk of flame backdraft in normal operating conditions. The integrated holes prevent flames from leaving the burner area under the grill and coming into contact with food. CUISSON INDIRECTE Place the meat on one side of the grill and open the TRU-Infrared burners on the other side until the desired cooking temperature is reached (usually between 93°C and 149°C). During indirect cooking, the meat loses fat and juices. Page 27 À LA RECHERCHE DU BURGER IDÉAL To achieve a juicy and tender hamburger, choose beef with 20% fat content. Shape the minced steak into patties by gently pressing them without compressing them too much. Create a slight depression in the middle of the steak to prevent it from drying out. You can also marinate larger pork pieces such as shoulder, square, ribs, and even chops. Easy marinade recipe Char-Broil 60 ml salt 60 ml brown sugar 960 ml hot water... Page 29 adjust the taste to your liking by adding seasonings. Choose the type of meat you want to grill, such as steak, chicken, fish or vegetables. For more information on grilling techniques and tips, please refer to our website or consult a professional chef. Avant de commencer, rappelez-vous d'adapter les températures pour obtenir le meilleur résultat avec TRU-Infrared : Griller des légumes avec ce système donne un arôme fumé unique. Voici quelques étapes à suivre : Pour griller des légumes : - Réglez la température sur feu moyen-vif. - Suivez les instructions dans le tableau de cuisson ci-dessous. **Tableau de Cuisson ** [Légume | Temps de cuisson estimé | Température |] -- | -- | -- |] [Mais (non épluché) | 30-40 minutes (total) | Moyenne-haute |] [Mais (épluché) | 5-7 minutes | Élevée |] [Champignons | 3-4 min/côté | Élevée |] [Oignons | 10-12 min/côté | Moyenne-haute |] Les crevettes grillées se marient particulièrement bien avec un peu de sel et cuisent en environ 5 minutes. **Grill sur une planche de bois ** * Faites tremper la planche avant d'utiliser-la. * Les fruits cuits au gril ont un goût unique. Assurez-vous qu'ils ne brûlent pas, car ils sont riches en sucre et cuisent rapidement. **Température pour le poulet.** * Saisir la température de 74 °C est essentiel. * Utilisez un thermomètre pour mesurer la chaleur sans toucher l'os, la capacité du système TRU-Infrared à brûler les résidus simplifie considérablement le nettoyage. n'utilisez pas de détergents décapants, de produits dégraissants, ni de nettoyants concentrés pour gril sur les parties en plastique, surfaces en porcelaine : une solution aqueuse/ au bicarbonate de soude ou un nettoyant à... consultez la notice pour obtenir plus d'informations sur la résolution des problèmes et l'entretien de votre nouveau gril. Page 40 vous devriez vous familiariser avec l'assemblage et le fonctionnement du grill avant de le utiliser. Il n'y a pas de règles fixes pour la cuisson de nourriture sur votre nouveau Char-Broil TRU-Infrared Grill, mais seulement quelques faits généraux à connaître. je nach Ihrer Erfahrung mit dem Grillen im Freien au herkömmlichen Gas- oder Holzkohlengrills werden Sie... Page 42 le char-broil tru-infrared pose une avancée significative dans la cuisson de viandes sauf et sans auflamme. ce qui facilite les conditions idéales pour un expérience de grillage exceptionnel, et cela chaque fois que vous utilisez votre gril. 100 % de chaleur homogène 50 % plus de tendresse du bœuf pas d'aufflamme grand éventail de températures... Page 44 avant de commencer à cuire, il est conseillé de préchauffer le grill comme vous feriez dans un four à la maison. vous devez également vous assurer que tous les gaz sont bien serrés et que les brûleurs et les tubes soient propres. Page 41 les résultats montrent que la cuisson avec infrarouge fournit des aliments plus saufs et savoureux. Getting familiar with wood-fired fires makes it easier to adjust your timing to the TRU-Infrared Grill system. If you're used to grilling on a gas burner with an open flame, reduce the amount of food you typically use... Indirect cooking. Place the meat on one side of the grill and set the TRU-Infrared burners on the other side to the desired temperature (usually between 93°C and 149°C). During indirect cooking, the meat loses both fat and excess basting oil. Grilling or slow-cooking as barbecue... both ways lead to a delicious meal. PERFECTING THE BURGER Grill rump steak with 20% fat/80% lean for a juicy burger with good meaty substance is best. Form burgers with gentle pressure and don't press them together too tightly. Water molecules encapsulate and retain moisture during grilling, protecting the meat from drying out or dehydration. Place larger pork pieces like shoulder, ribs, roast, and even pork chops in saltwater brine. Simple brine recipe by Char-Broil: 60ml kosher salt, 60ml brown sugar (Packed Brown Sugar), 960ml hot water... Before cooking, apply a dry herb and spice blend that suits your taste and complements the meat flavor. Set the grill to low temperature. Important points to consider when grilling pork ribs with TRU-Infrared: 1. Unlike other grills, TRU-Infrared Grill emits infrared radiation. BEFORE YOU CAN START GRILLING WITH THE PLANK, IT NEEDS TO BE SOAKED FIRST. Page 53 Cut the fruit in half and remove the seeds. Grill with the flesh facing down. Grill until it's tender. Only turn once. Grill the fruit until it's lightly browned. It should be tender but not mushy when you stick a sharp knife into it gently. The key to grilling fruit is to grill at low heat. Page 54 Set the grill to medium heat and grill until the thermometer inserted at the thickest part of the meat reaches 74 °C. Make sure the thermometer doesn't touch the bone. The infrared energy of the TRU-Infrared Grill System will slightly char the outside of the chicken, with or without skin, and help seal in moisture. Recipes can only give approximate cooking times. The individual pieces of grilled food, such as a disassembled chicken, should be as uniform in size as possible to ensure even cooking time. For larger grilled items, such as a roast, make sure the grill item is secured on the spit... Page 56 Tie the wings from the first joint to the tips around the back of the chicken. Push the turnspit parallel to the spine through the open body cavity. It comes out through the body opening. Make sure it's centered. Insert the skewers into the turnspit... Page 57 Cleaning made easy! ROUTINEMÄSSIGE WARTUNG DES CHAR-BROIL TRU-INFRARED The more you use your TRU-Infrared Grill, the better it will grill. To keep it performing at its best, some maintenance work is necessary. It's recommended to burn off any excess fat and food residue that has accumulated on your grates after each use. GENERAL CLEANING Plastic parts: Wash with warm soap water and dry. Do not use detergents, degreasers, or concentrated grill cleaners for the plastic parts. This can cause damage and failure of parts. Porcelain-coated surfaces: Due to their glass-like composition, most residues can be wiped away with a baking soda and water solution or a glass cleaner. Page 59 GASZUFUHRSCHLAUCH(/SCHLAUCHE) AUF RISSE/UNDICHTHE STELLEN ÜBERPRÜFEN Gas regulator on the back check gas valves check all gas connections Check that all burner and venturi tubes are secure, clean and free of debris. Further information on troubleshooting and maintenance and care for your new grill can be found in your product manual. For optimal performance of your Char-Broil TRU-Infrared grill, it is essential to understand how the grill functions. Unlike other grills that require specific temperature control, the TRU-Infrared grill allows for flexible cooking based on personal experience with outdoor cooking. The grill ensures evenly distributed heat, up to 50% more tender meat, prevents charring and hotspots, and offers a significant temperature range. Preheating your grill is crucial, just like an oven. Allow it to preheat at high heat for 10-15 minutes or longer if the weather demands it. Refer to the product manual for guidance on lighting your grill if needed. The TRU-Infrared technology results in juicier and more flavorful dishes. Top restaurants have known that infrared cooking produces the best burgers for years, and now you can achieve this with Char-Broil in your backyard! Adjusting your normal cooking times is recommended until you become familiar with the TRU-Infrared grill's cooking system. If you're accustomed to cooking over open flames or gas burners, reduce your heat settings by at least 25%. For chicken or turkey, apply a small amount of oil to the skin for optimal results. Grilling the perfect burger patty requires attention to detail. Use a high-fat content meat (20% fat) and form patties gently but firmly. Create a slight indentation in the center to maintain a thicker edge. Remember the final step: let your burgers rest for 2-3 minutes before serving. This allows the juices to redistribute, resulting in a more tender patty. Always cut your meat across the grain to preserve tenderness. Page 69 Before cooking meat, marinate it in a mixture of herbs and spices that suit your taste preferences. Set the grill to low heat. Important points to consider when grilling pork ribs with TRU-Infrared: The grill emits infrared energy, which sears the outside, penetrates the meat, and seals it in. Page 70 Grilling vegetables gives them a smoky flavor and requires minimal preparation. Here are some tips for grilling vegetables on the TRU-Infrared cooking system: Set the grill to medium-high heat. We recommend brushing or spraying vegetables with olive oil before grilling. Page 71 Diagram for grilling vegetables: * Time: 20-30 minutes * Temperature: Medium-High * Method: Blade or foil Other vegetables: * Portobello mushrooms: 3-4 minutes per side, medium-high heat * Common mushrooms: 2-4 minutes per side, medium-high heat * Bell peppers: 10-12 minutes per side, medium-high heat * Skewers: 4-8 minutes, medium-high heat Page 72 Grilled shrimp taste best when the shells are left on. Sprinkle with a little salt and grill for about five minutes, or until the shells turn light brown. Grilling with a plank: Before you start cooking with a plank, let it soak in water. Page 73 Fruits take only a few minutes to cook on the grill (about 3-5 minutes). Thicker pieces of fruit, such as halved pears or apples, may require a little more time. Fruit that is cut thinner will require less time. Fruit can easily burn due to its sugar content, so keep an eye on it. Page 74 Set the grill to medium heat and cook the meat until it reaches a temperature of 74°C using a thermometer placed in the thickest part of the meat. Make sure the thermometer does not touch any bones. The infrared energy from TRU-Infrared cooking system gently sears the outside of chicken with or without skin and helps retain moisture. Page 75 Cooking times for rotisserie meat: * Chicken: 18 minutes per half kilogram * Turkey: 15 minutes per half kilogram * Beef: 30 minutes per half kilogram * Lamb: 30 minutes per half kilogram * Pork tenderloin: 30 minutes per half kilogram So how do you know if it's done? Maintaining Your Char-Broil Tru-Infrared Grill: A Guide to Regular Cleaning and Maintenance As you use your TRU-Infrared grill more, it will perform better. To ensure it continues to function optimally, some regular maintenance is required. General cleaning: * Plastic parts: Wash with warm soap solution and dry thoroughly. Avoid using abrasive cleaners or scrubbers that can damage the plastic. * Porcelain surfaces: Clean with a mixture of water and baking soda or glass cleaner. For stubborn stains, use a non-abrasive polish.